

## New Things For The Table

Valuable Edible and Other Plants Recently Imported from Foreign Lands.

THIS farmer who is not prejudiced against new crops and who desires to develop his land to its highest productive capacity by intelligent experiment will be interested in some recent plant importations from abroad by the United States Department of Agriculture. One of these plants, the Japanese udo, now successfully grown in America, will probably rival the celery and the lettuce as a popular winter salad. Its edible qualities have long been recognized in Japan, where it is served in every household, and in China, to which country it is probably indigenous, but in America and to Americans, with the exceptions of a few travelers and residents in Japan and a small number of private experimenters, it is still unknown. By these private growers, however, its culture is already well understood, and its adaptability to a variety of climates fully demonstrated.

As a market product, the udo is yet to be placed on trial, but its friends, who are enthusiastic, predict that in the hands of progressive truck growers and hotel managers it will soon become a favorite with the American housekeeper. Every sort of claim is made for its table properties, and its crispness, the delicacy of its flavor, and the grace with which it lends itself to a French dressing of vinegar, salt, and olive oil is a theme with its admirers.

The root stocks which produce the edible shoots of the udo may be profitably cultivated for ten years. They are grown, according to variety, either from seedlings or closely follows that of the asparagus. It is believed that the udo may be grown in open ground as far north as Norfolk, Va.

An equal enthusiasm is manifested by agricultural experimenters on the subject of the Malin horseradish and the methods practiced by the Malin peasants in its culture. Imported to America from the little Austrian village of Malin, the growing of this horseradish is a small but profitable industry in New Jersey, while its superiority is evidenced not only in its flavor and crispness, but by the fact that it produces more and larger roots, matures earlier, and nets the farmer \$100 more an acre than the American variety.

As to the American and Austrian varieties, in that it is a member of the same family and it put to the same common uses, the wasabi, the horseradish of the Japanese, differs from ours in color, being usually light green, while in taste it is said to possess a fresher sharpness, which distinguishes it from both the Malin and American sorts. In Japan the wasabi is grated and served as a condiment with the fish. The universally eaten in that country. The root is also pickled, and from the leaves is made a pepper sauce by pouring over them hot water and allowing them to stand for a few hours. By a nation so addicted to the use of vegetables as the American, the wasabi will undoubtedly be received. Its culture here is already under way, and while it is now growing well in New York State and in the vicinity of Washington City, its success as a product cannot be determined for several years yet.

Following the cultural methods as studied in Japan, the wasabi will be subjected to careful experimentation before the claim is made that it is a valuable import, but there seems little doubt that it has come to stay, and will richly enforce our already long list of edible plant importations. In Japan it is said to produce two tons of roots to the acre, it grows in running water or in wet soil, fed by underground springs, and matures in a few years.

A hillside, shaded by persimmon trees, and following the course of a mountain stream, is a favorite location for cultivation in Japan. Its entomological environment is a small caterpillar, which eats holes in the leaves. The marketable roots are dug in June, and at this time the young suckers are removed and planted out in the field where they mature. During February or March, fertilizers (usually liquid manure or rape-seed cake) are used, and the plants killed up to increase the number and size of the roots. When dug the roots keep for a long time. In the Nite Valley, 60,000 acres of its rich soil is yearly devoted to the cultivation of what is called the horse bean. It is an ideal forage plant, whose value has been fully recognized by the English, large quantities of whose beans being shipped to England and fed to the omnibus and cab horses of London.

With her unlimited resources of soil and climate, America should readily find suitable regions for the cultivation of this desirable plant. California, which is the Southern State for plant experimentation, is growing a few of these beans, and Southwest Texas, with its mild winter for their speedy and complete adoption. The beans are planted thickly in rows and grow to a height of four or five feet. Planting is done in the autumn, and the crops mature at a season when the farmer has usually exhausted his store of summer forage crops. This late season of appearance to justify unusual effort to establish its use in this country, and supply the Southern farmer with a valuable winter crop and those in the North with a new food for their stock.

Down on the low lands of South Carolina, where rice culture was once an important industry, yearly yielding the planter a handsome profit on his labor, the fields have become practically waste land. This condition is due to the opening up of large plantations in Louisiana and Texas, where the rice is more cheaply and consequently more profitably produced. To discover what will grow best on the abandoned fields of South Carolina has been and remains to them their former commercial value in the agricultural world, is a question now interesting a large number of people. The planter, whose income has been so materially lessened by the decay of rice culture, is naturally the one most concerned in the discovery of new crops for his old fields; but there is no class of people throughout the State of South Carolina that is not affected, to a greater or less degree, by the material wealth of the State as represented by its agricultural products. Every one knows how quickly the merchant and the banker responded to the prosperity of the farmer.

But there is another person deeply concerned in this problem whose material interests are untouched and whose services are often unacknowledged and sometimes altogether overlooked. This is the government expert, the disinterested enthusiast whose knowledge and skill have rekindled many a denuded hill, vitalized many a barren waste, and made the desert itself yield riches. He is too frequently regarded as a laboratory dreamer, whose theories should be disregarded by the practical farmer.

But the scientist is, above all, a careful experimenter, and if he has visions, they are such as help his fellows, as visions always have in every field of endeavor since the world began. To his explorations in foreign countries we owe many of our new crops. By selection, hybridizing and careful breeding, he has improved species and produced new types, and it is to him that the people of South Carolina now look to aid them in their search for something to take the place of the once valuable rice crop.

On many of these abandoned fields a rush grows wild. Acting upon this suggestion of nature, an effort is being made by the Agricultural Department, with the

co-operation of private growers, to replace this worthless rush with a better one. Both China and Japan possess a native rush whose qualities enable them to manufacture a matting unequalled elsewhere in the world. That of Japan ranks in fineness with the Chinese, is tougher, and, for ordinary uses, more durable.

To transplant these valuable rushes and domesticate them in South Carolina can hardly be regarded as a wild scheme, even by those most skeptical of the government's capacity for practical work, and a report of the first year's trial has just been received at Washington, and is encouraging.

While the sample sent on for inspection shows the rush to be still too brittle and too short for commercial use, it is not unreasonable to suppose that such defects will be overcome. In plant culture every condition is carefully noted, and oftentimes apparently insuperable obstacles have yielded to intelligent and painstaking experimentation.

Should the Japanese rush prove itself an alien to the end in the fields of South Carolina, the perennial crop of the agricultural may be relied upon for new suggestions, fresh efforts and final success.

Notwithstanding many advertisements to the contrary, it is generally known by the public as well as by the brewers that American beer is inferior to that made in Europe. This is not due to any want of integrity in the American brewer, for his expensive plant and strict regard to hygiene attest his good faith. Neither is it due to a lack of skill in the brewing, his methods being all that could be desired.

The trouble lies deeper and may be found in the mixed barley and inferior hops used in the manufacture of American beer. To the farmer, in co-operation with the brewer, we must look for the remedy.

When the growers shall have improved the quality of American hops and replaced with pure malted barley, the American beer now in use, we may hope to see produced in this country a beer akin to the fine brews of Munich and Pilsen. It is impossible to produce with mixed barley a final which will be regular in yield, color and flavor.

To secure a pure race barley is a matter of breeding backed by unremitting care and devotion. Sweden has produced a famous type and the Hanna barley, another wonderful type, from Moravia, is now being successfully grown in California. Experimental brewers are to be made of this barley, and its quality carefully tested. In the manufacture of the best beers in the United States the brewers buy imported Bohemian or Bavarian hops, at 65 cents a pound, rather than use the American kinds, which may be had for 24 cents. The American hop smells of garlic, and is full of seeds. Seeds are practically absent from the imported product, which is due to different methods of culture in this country and abroad. In America the hop garden is filled with plants bearing male as well as female flowers; in Europe the male-bearing plants are rooted up and thrown aside, thereby eliminating the seed, which are regarded as especially objectionable.

The aroma of the hop, which determines its value more than any other characteristic, is due to the amount of lupulin it contains, and here again the American hop falls far short of the European standard, and is classed with the low end, as produced in Russia and Belgium. It is humiliating to learn that the reputation of our hop inferiority is so well established on the continent that many of the most prominent growers and brewers there have never even seen it. In a recent classification by an eminent Bohemian scientist the American hop is not mentioned.

But the faithful and patient agriculturist and the discriminating brewer are on the trail of better things, and it is not too much to predict that at no distant day our beers will have achieved a more honorable position than they now hold.

### BEDFORD SOCIAL

(Special to The Times-Dispatch.)  
BEDFORD CITY, VA., August 4.—Despite the almost daily rains, there are frequent excursions to the Peaks of Otter. Many large parties from other points arrive by the trains from east and west, and are met by large four-in-hand busses and driven to the mountain, where many of them spend the night in the rustic house nestled amid the topmost rocks, and if the weather is propitious, behold the wondrous spectacle of moonrise and stars blossoming out in the infinite meadows of heaven, and, most beautiful and awe-inspiring of all, a sunrise scene.

The summer guests at the "Granville," a pleasant little hotel, of which Mrs. A. C. Thompson is the gracious hostess, are spending the time most agreeably getting up impromptu musicales; card parties and other enjoyable exercises for the general entertainment. The musicals are Mrs. R. H. Bailey, Fitzhugh, Miss Alma Saunders, of Richmond; Mrs. James Collins, of Bedford City; and Mr. Hartley, of Petersburg.

Wednesday Mrs. Cassell, of Portsmouth, was the charming hostess of most enjoyable morning card party, at which "bid euchre" was the game played. The prizes were won by Mrs. Fitzhugh and Mr. Cassell. Mrs. P. S. Pugh, of Petersburg, received the consolation award. Icees were hospitably dispensed and the occasion much enjoyed. A large and merry coaching party was a notable event of Wednesday afternoon. Mr. and Mrs. James Collins entertained the guests most agreeably Tuesday evening with musical readings, songs and humorous recitations.

Among the new arrivals at the Granville are Mr. and Mrs. Cassell, of Portsmouth; Mrs. P. S. Pugh and son, and Miss Mary Taylor, of Petersburg; Mrs. Cooper, Miss Bailey, of Norfolk, Mr. Willie Bailey and Mr. Cooper Bailey, of Emporia; Mr. Hartley, of Petersburg. Mrs. Saunders and Miss Alma Saunders, of Richmond, who have spent the past two months at Granville, left Friday for Buena Vista.

Mrs. Johnson, formerly Miss Virginia Morrell, of Blacksburg, is the guest of Mrs. C. P. Hurt, on route to her present home in New York.

Mrs. T. T. Oliver left Thursday for Atlantic City.

Mrs. R. D. Buford and Miss Belle Buford are at Atlantic City.

Mr. Marshall Vest has returned from Porto Rico, where he went as a civil engineer.

Mrs. R. R. Turner, of Furgusson's, White, Isle of Wight, is the guest of her father, Mr. J. N. Early.

Mr. Henry Early, of Norfolk, is also visiting his father, Mr. J. N. Early.

Mrs. Mary P. Walker, of Bedford, with her two children, are visiting friends at her former home here.

Mrs. Frederick Nicholson and children, of Clarksville, Tenn., are guests of her sister, Mrs. E. O. Thomas.

Mrs. P. B. Sisco and children, of Richmond, who have been visiting her mother, Mrs. G. W. Clayton, returned home Thursday.

Unbusiness-Like.

Isaac (recovering from operation)—Yes, he was a great surgeon all right; but it seems to me he takes desperate chances. Cohen—in what way?

Isaac—Why, he went right to work on me without even taking time to look up my standing in Bradstreet's-Puck.

# Miller & Rhoads



## Our Regular August Linen Sale

Begins To-Morrow

Table Linens,  
Napkins, Towels,  
Damask Cloths, with and without  
napkins to match,

Linen Sets, Hemstitched Squares and Scarfs, Doylies, Crashes, &c.

We've raised the standard of Linen selling in Richmond by refusing at all times to purchase cheap, trashy Linens or to advertise (as is too often done) fictitious values.

Our August Sale this year offers some wonderfully good bargains in standard Linens. Stock-taking is just over, and odds and ends of all kinds of Linens are pressing forward for quick selling.

In addition to the odd lots, we will offer, at special prices,

Linens from the leading manufacturers of Ireland, Scotland and Austria.

Our Linen business has grown to such proportions that we are enabled to place large contracts abroad, which reduces the cost to ourselves and customers.

We are sole agents for many of these high-class Linens, such as the Thistle Linens from Dunfermline, Scotland, and the Moravian Damask from Austria.

### All of Our \$1.25 Fine Bleached Damask,

About one dozen beautiful patterns in Scotch and Irish weaves, 72 inches wide. This Damask is our regular \$1.25 quality, and considered the best in Richmond at that price. During the August Sale our price will be \$1.10 a yard.

### All of Our \$1 Fine Bleached Damask,

Twenty designs in Irish, Scotch and German makes, 68 to 72 inches wide. While we've been selling these Linens regularly at one dollar, the present wholesale price will make them \$1.25 values this fall. Our price in the August Sale will be 80c. a yard.

### Hand Embroidered All Pure Irish Linen

Small Pieces for Dining-Room Table and Bedroom Sets. One of the handsomest patterns ever shown in Richmond is the WILD ROSE. We have it in all sizes to match.

|                                     |                                     |
|-------------------------------------|-------------------------------------|
| 6x6 inches, round, . . . . .21c     | 9x13 inches, oval, . . . . .50c     |
| 9x9 inches, round, . . . . .35c     | 18x20 inches, oval, . . . . .75c    |
| 12x12 inches, round, . . . . .50c   | 18x27 inches, oval, . . . . .1.25   |
| 20x20 inches, round, . . . . .1.00  | 18x36 inches, oblong, . . . . .1.50 |
| 24x24 inches, round, . . . . .1.25  | 18x45 inches, oblong, . . . . .1.75 |
| 36x36 inches, round, . . . . .2.50  | 18x54 inches, oblong, . . . . .2.00 |
| 32x32 inches, square, . . . . .2.25 | 18x72 inches, oblong, . . . . .2.50 |

### Special Prices on Mercerized Damask

39c, 49c, 55c, 50c, 59c, 69c  
Instead of  
We handle nothing but the best quality German Mercerized Damask. You'll find these goods to be all you wish them at the prices.

### \$2.75 to \$6 Dozen Napkins, Now \$1.98 to \$3.98

Odd dozens of fine Damask Napkins. About fifty dozen in all—leftovers from sales of tablecloths to match. Great Savings can be had in these assortments.

### Fine Linen Table Cloths Reduced in Price

\$3 to \$7.50 \$1.98 to \$5.49  
values now  
Irish, Scotch and German makes, 2 1/2 to 3 1/2 yards long—patterns that we will discontinue, as our fall importations will bring us new styles. Each Cloth perfect in every way. Just sacrificing the price to clean up.

### Fancy Linens, Hemstitched and Embroidered.

Special Prices on All of These Beautiful Pieces.

| Embroidered Scallop Pieces.         | Hemstitched and Open Work Pieces.      |
|-------------------------------------|--|
| 6x6 inches, round, . . . . .7c      | 6x6 inches, square, . . . . .5c        |
| 9x9 inches, round, . . . . .10c     | 9x9 inches, square, . . . . .8c        |
| 24x24 inches, square, . . . . .30c  | 12x12 inches, square, . . . . .10c     |
| 30x30 inches, square, . . . . .50c  | 18x18 inches, square, . . . . .12 1/2c |
| 8x12 inches, oval, . . . . .12 1/2c | 24x24 inches, square, . . . . .19c     |
| 10x15 inches, oval, . . . . .19c    | 30x30 inches, square, . . . . .25c     |
| 12x18 inches, oval, . . . . .25c    | 18x27 inches, square, . . . . .15c     |
| 18x27 inches, oblong, . . . . .39c  | 18x54 inches, square, . . . . .25c     |
| 18x36 inches, oblong, . . . . .50c  |  |
| 18x45 inches, oblong, . . . . .59c  |  |
| 18x54 inches, oblong, . . . . .69c  |  |
| 18x72 inches, oblong, . . . . .85c  |  |

### 16c Bleached All- Linen Crash, yd, 12 1/2c

Four hundred yards Extra Heavy Pure Linen Crash, with a red border. Ordinarily this value would sell for 16c yard. Our August Sale price will be 12 1/2c.

### A 35c Hemstitched Damask Towel, 25c

An extra value in a Fine Damask Towel, hemstitched ends, a regular 35c value, that we're offering at 25c.

### Big Reductions in the Prices of Women's Summer Coats

This Season's Garments—the kind you'll need at the Seashore or in the Mountains. We're cleaning out all Summer Stocks to make room for Fall Goods.

Short Box Coats of Poplin Cloth, in pongee shades, trimmed with braid to match, were \$3.50, now, . . . . . \$2.50  
Long Coats of Unfinished White Duck; black velvet collar and cuffs; were \$5.98, now, . . . . . \$3.98  
Long Coats of Rajah Silk, green velvet collar and green and gilt buttons. Regular \$18.50 value, for, . . . \$11.50

### An August Sale of Women's Suits One-Half to Two-Thirds Under Value

The best of the 1906 Styles. Scores of them sold last week, but the choosing is still good. No such values ever been offered before in Richmond; there's never been such a collection of up-to-date Garments seen in this city.

|  |   |   |
|--|---|---|
| \$1.95, instead of \$3.98,<br>For Colored Lawn and White Dotted Swiss Suits, in shirt-waist styles; also, Eton Suits of linen-finished cloth, in white and colors. | \$3.98, instead of \$6 to \$10,<br>For Linen and Linen-Finished Suits, in Eton and Pony styles—mostly the former. Neatly trimmed in various styles of lace and strapping. | \$4.85, instead of \$8 to \$15,<br>for Pony and Eton Suits of all linen, poplin cord and novelties. Quite a number of styles, trimmed with lace, braid, straps and bands. |
|--|---|---|

### Some Extraordinary Good Values Added to the August China Sale

Friday morning last we received a lot of Haviland Dinner Sets, in new shapes and decorations, that we had bought to sell for \$35 each. Upon opening the crate we found a few pieces in several sets broken. We've put these Dinner Sets in the August Sale and marked them

\$25, \$26.50 and \$29.50 per set.

We'll leave you to judge as to the values at the prices.

|   |  |  |   |  |   |   |
|---|--|--|---|--|---|---|
| \$27<br>for a Haviland Dinner Set of 102 pieces. Regular price, \$32. | \$39<br>for a Haviland Dinner Set of 102 pieces. Former price, \$50. | \$1 each<br>for China Salad Bowls, Cake Plates and Celery Trays. Former price, \$1.50. | \$1.69<br>a dozen for Cups and Saucers, regular size; also, Chocolate Cups and Saucers. Original prices, \$3.50 and \$3.89. | 11c each<br>for Cups and Saucers, beautifully decorated. Former prices, \$2.89 and \$3.00. | 10c each<br>for fine China Plates, handsomely decorated. Original prices \$2 to \$2.50 a dozen. | \$2.50 doz.<br>for Haviland China Plates, decorations beautiful. Original price, \$4 to \$6.50 per dozen. |
|---|--|--|---|--|---|---|

### Big Reductions on the Prices of Toilet Sets.

|  |  |   |   |   |
|--|--|---|---|---|
| \$5.89<br>for a 12-piece Decorated Toilet Set. Small pitcher damaged. Original price, \$12.80. | \$5.50<br>for a 12-piece Decorated Toilet Set; one top short; was \$12.50. | \$5<br>for a 10-piece Decorated Toilet Set; was \$9.98. | \$5.69<br>for a Toilet Set of 12 pieces, reduced from \$7.89. | \$6<br>for a Toilet Set of 12 pieces; large jar chipped. Original price, \$12.80. |
|--|--|---|---|---|

### \$4.75 and \$4.98 \$9.98 Suit Cases.

We're making a special price on these articles for the coming week.

Solid leather, 22-inch size, double strap, lined with linen, brass bolts or straps, also inside straps. You'll not find the equal of this Suit Case anywhere else under five dollars.

Another underprice Case is one we're selling at \$4.50. Regular price and value is \$5. Lined with linen, shirt fold, double strap all around; 24-inch size. Heavy Leather Suit Cases, 24 inches in size, lined with linen, double straps inside and out, shirt fold, good brass lock. A \$5.50 value for \$5.

We Have a Few \$7.50 \$10 Trunks for 75c.

Canvas covered, 30-inch size, bound with fiber and trimmed with brass; Excelsior lock. We can recommend this trunk as the equal of most \$10 articles. A fortunate turn in business enables us to offer it at \$7.50. Good, Substantial Flat-Top, Canvas-Covered Trunks as low as \$2.50. Look well and wear splendidly.